

happy new year

Amuse

Smoked Salmon Canape
Grilled Zucchini, Chive
Erath Rose of Pinot Noir, Oregon

First Course

Caramelized Artichoke Soup
Rosemary Candied Walnuts, Granola, Roasted Fig Ciabatta
Torres Pazo das Bruxas Albarino, Spain

Second Course

Cast Iron Halibut
Smoked Beets, Pistachio, Cognac Herb Pesto
Patz & Hall Sonoma Coast Pinot Noir, California

Intermezzo

Guava & Lychee Gelato
Hibiscus Honey

Third Course

Grilled Filet Mignon
Black Truffle & Brie Duchess Potatoes,
Tomatoes Roasted on the Vine, Tarragon Demi Glace
Chateau Ste. Michelle Red Mountain Cabernet Sauvignon,
Washington

Dessert

Baklava & Coconut Ice Cream
Chateau Ste. Michelle & Dr. Loosen Eroica Gold Riesling,
Washington

5:30pm \$95/person
Call to reserve: 218.829.2811